

# Dress Hats for Carriage and Afternoon Wear



AFTERNOON HAT OF WATER BLUE TAFFETA AND SHADED TIPS



DRESS HAT OF MAGENTA VELVET WITH INLAID MAIZE MEDALLIONS AND TINTED PLUMES.  
**Fashions of To-day As Observed by Adelaide Samson**

THE hat of three weeks ago is a past fashion. It was somewhat eccentric, a little gaudy, crownless and altogether experimental with its exaggerated brim and unexpected turns and twists. The hat of the hour promises to be the mode of the winter season. It is elegant and artistic. The brim is small, the crown high, the construction harmonious, the principal decorations ostrich plumes and delicately tinted contrasts either in the plumes themselves or in the linings.

There is no doubt, however, that the all-black hat of rich materials will be used for carriage wear and afternoon receptions.

Harmony of poise is a matter of no little difficulty in the adjustment of the hat as it is seen this season. A bow or a feather set at a wrong angle is apt to put one's nerves on edge, as it is almost impossible to detect at a first glance whether it be the head or the hat that is out of joint.

A hat that was exceedingly simple and artistic, and especially elegant in design, was of high-crowned magenta velvet, the inner brim showing delicate medallion-shaped traceries in mauve. The brim, which was finished by a rolled velvet edging, swept in a graceful curve from a center point divided by a handsome buckle. Groups of feathers, shading from magenta to mauve, were bunched on either side, that of the left being a trifle heavier and richer.

Tinted feathers are seen in every color of the rainbow. They are truly exquisite and a delight to the eye. At a recent reception a bride wore one of her trousseau "dreams"—a water-blue embroidered crepe de chine, with a hat to match of shirred taffeta, the inner trimming of which was so arranged that it fell in a tiny ruffle from the border of the brim. The crown, in accordance with the requirements of the hour, was high and surrounded by an upright coronet of ostrich tips.



BLACK VELVET PICTURE HAT.



HIGH CROWN PICTURE HAT.



ALL WHITE SHELL FLARE HAT OF CHENILLE AND OSTRICH PLUMES.



CARRIAGE HAT OF BROWN DARK VELVET WITH SHELL PINK LININGS.

shading from deep water-blue to misty white.

A charming carriage hat, a late importation from a Paris studio—modifies no longer create in establishments, but in studios—is of the new shade of brown called "bark." It is constructed of crushed velvet with a broad, high crown, not unlike the old Henry IV. shape of ten years ago.

The exquisitely-turned brim shades the hair rather than the face. The brim at the right flares into a sort of wing design, starting from a side pinch. The left side sweeps with a beautiful curve with an upward roll. This side is decorated with handsome ostrich plumes starting from the back, drooping over the broad crown, and shading the front brim. One feather is so manipulated that it is carried from the back to rest in charming contrast on the pink-shirred facing. Two short tips, shading from bark to shell pink, decorate the right side and carry out the combination of contrasting colors. This lovely model hat, while suitable for carriage wear is quite appropriate for an evening reception.

All dressy gowns are worn with hats especially designed. This is the final edict from Paris. In order to effect harmony, a feather of the prevailing shade of the costume is often added to a hat of contrasting color.

In this way it becomes a note in the toilette.

A beautiful evening hat for a symphony in white—the all-white costume is seen on every possible occasion—is of white chenille, with decorations of feathers and ribbon rosettes. The shape is original and graceful. The right side shows a sort of shell or oval wing effect, balanced on the left by an artistic massing of bows and rosettes.

The hat is lined by regularly placed rows of chenille caught in lines so as to give a puffed effect. A white plume with upright quill is caught at the back of the high crown and carried around to the front on the right side, while another long drooping feather, of superb quality, falls over the back.

An elegant simplicity is slowly crowding out the over-elaborateness that always characterizes the monarchical fashions of a new season. It is difficult to grasp the effectiveness of one feather as against ten. The French modist openly admits that he charges for his lack of decoration.

"Madame," remarked a modist to an American customer, "if I place ten feathers in your bonnet, I may perhaps charge you \$10. If I place one and add my name, I will charge you \$100. There is but one man who can drape one feather. I am he."

## How to Save Traveling Hats

A mother with two little girls who wore dainty white hats wreathed with flowers got on a train for a short journey. Instead of permitting the pretty hats to become grimy and dusty, as is too often the case with juvenile travelers, she took them from the heads of the children when she had comfortably settled in her seat. After carefully placing the hats each in a paper bag large enough to hold them without crushing, she deposited them in the rack overhead.

At the end of her journey, the hats were unwrapped and the bags thrown from the car window. The small maids walked out in fresh, clean hats, looking quite their prettiest, to meet grandfather at the station.

## SOME WAYS OF COOKING APPLES—BY MADAME DE RYTHER

THIS is a great apple year. There are so many apples that people do not know what to do with them. But apples can be put to more uses in the cuisine than any other fruit. Some one has written a book called "Five Hundred Ways of Cooking Eggs." There are as many, if not more, ways of cooking and serving apples.

From early autumn until late spring the after-dinner fruit dish should never be without apples. A good, juicy, tart apple, with cheese of some sort, is always an acceptable

and wholesome dessert. She who indulges in the luncheon habit will find a plate of baked apples and a glass of milk, or a couple of raw apples, better than all the heavy dishes generally served.

Apple sauce is an indispensable accompaniment to many of the autumn roasts, such as roast chicken, roast duck, roast gosling and roast loin of pork. Never flavor apple sauce. Peel as many sour apples as are required. Quarter and core them. Put them in an agate or enameled saucepan over the fire, with enough cold water to keep them from sticking to the bottom of the pan, cover them, and let them

simmer without stirring till they are perfectly soft. Then stir in enough sugar to sweeten slightly, just a suggestion of salt, and about three tablespoonfuls of boiling water to a pint of apple sauce.

As soon as the sugar is thoroughly dissolved, turn the apple sauce into a colander over a bowl and press it all through. Stand it aside to cool, and when cool put it in the refrigerator till ready for use.

Stewed apples are delicious for breakfast, tea or luncheon. To prepare them, peel and cut the apples in quarters. Put them in a saucepan over the fire, with enough cold water to cover them to a quarter of their depth. Cover the pan and let the

fruit cook very slowly until the apples look clear. Do not stir or disturb them while cooking. When the apples look clear, carefully sprinkle enough sugar over them to sweeten palatably, leaving them still on the stove. When the sugar is melted and all dissolved into the apples, carefully remove the saucepan from the fire and let the apples cool in the pan. When perfectly cool, pour the stewed apples into a glass dish, being careful not to break or mess the fruit. Each piece should be whole.

The baking of apples so that they make an attractive as well as a palatable dish is a fine art. Take fine large apples that are not over ripe, leave the peels on them, and remove the cores

with an apple corer. Cut off a little thin slice on the blossom end and set the apples in a deep, long enameled baking pan, with the stem side down.

When the pan is well filled with apples pour in enough water to keep them from sticking to the bottom of the pan. Fill the hollow left by the core of each apple with sugar. Cover the apples with another enameled dripping pan that will just fit nicely inside the first pan. Stand this in a moderate oven and let the apples bake till they are properly done. They are done when they can be pierced with a broom splint. The apples must not be baked till they burst and fall to pieces, and they must not be taken from the pan till they are perfectly cool.

## Bridal Costumes in Spain

In Spain a bride has no girl attendants to stand at the altar with her, but instead a "madrina" or god-mother; neither does she have a wedding cake or any festive going away after the ceremony.

The wedding pair depart quietly to their new home, where they remain until the following day, when they start on their honeymoon. Before departing they pay a formal visit to their respective relatives.

**Like Clockwork.**

Young Housewife (enthusiastically)—My house runs like clockwork.

Old Housewife—So does mine, but I never look to see whether the clock is keeping good time or not.